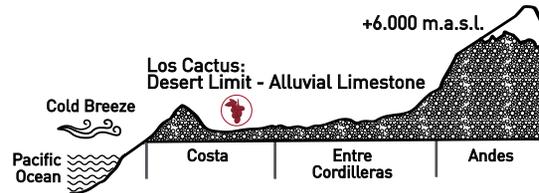


SUTIL[®] *Limited Release*

SYRAH 2022 LIMARÍ VALLEY



A brand that reflects the truth of its origin, seeking a connection between the variety and the place.

HARVEST NOTES

The season was marked by very low rainfall, almost half of 2020, which occurred in the winter months of June and July. Temperatures began to rise normally and throughout the spring, bud breaking and flowering was normal and healthy. A point of concern was the heat waves that occurred at the end of December 2021 that elevated the average maximum summer temperature to 28°C. Having that in mind the harvest started the first week of April set to have a probable alcohol of 14%.

WINEMAKERS COMMENTS

The vines are planted in a slope, with W-E orientation allowing the plants not being exposed directly to the sun and not to suffer with strong winds and still get enough ventilation, also the scarcity of water in this zone requires high precision. Grapes were handpicked on April 7th, in 15-kgs boxes and transported at night to our winery in Colchagua Valley. Later was fermented in small stainless steel tanks—some closed and some open-topped with manual punch-downs. It was macerated during pre and post-alcoholic fermentation, completing a total of 40 days with skin contact. Once the solids were separated, the wine was racked to French oak barrels for a period of 12 months.

TASTING NOTES

Intense red color with violet tones. Complex aromas that are red fruit driven with slight touches of flowers and black cherries, also it can be perceived notes of graphite, in palate is exuberant, with lively tannins and good concentration, Its finish shows balance between oak notes, the structure and its tense acidity with soft notes of salinity.

FOOD PAIRING

Duck and other game birds, polenta, pork ribs, grilled chicken.

TECHNICAL INFORMATION

Composition: 100% Syrah
Alcohol: 14%
pH: 3,36
Total Acidity: 5,77 g/l
Residual Sugar: 2,48 g/l
Ageing: 12 months in French oak barrels

